



Oreo™ Cookie-Cheesecake Bars

READY IN



70 min.

SERVINGS



24

CALORIES



276 kcal

DESSERT

Ingredients

- 2 cups flour all-purpose
- 0.5 cup brown sugar packed
- 0.8 cup butter softened
- 1.5 cups crème-filled chocolate sandwich cookies crushed
- 8 oz cream cheese softened
- 0.8 cup granulated sugar
- 0.3 cup flour all-purpose
- 2 eggs
- 24 crème-filled chocolate sandwich cookies miniature

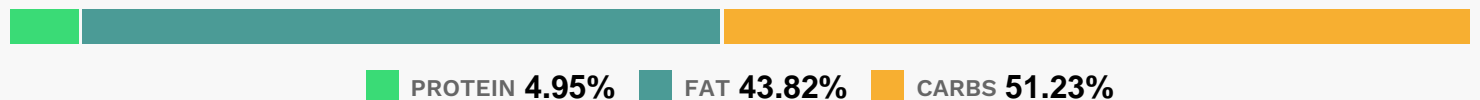
Equipment

- bowl
- frying pan
- oven
- hand mixer

Directions

- Heat oven to 375°F (if using dark or nonstick pan, heat oven to 350°F). In large bowl, beat 2 cups flour, the brown sugar and butter with electric mixer on medium speed, or mix with spoon. Press mixture in ungreased 13x9-inch pan.
- Bake 15 to 20 minutes or until golden brown.
- Sprinkle with crushed cookies.
- In medium bowl, beat cream cheese, granulated sugar, 1/4 cup flour and the eggs with electric mixer on medium speed until thick and fluffy.
- Pour over crushed cookies.
- Bake 12 to 16 minutes or until topping is set. Cool 15 minutes. Refrigerate 1 hour or until firm. For bars, cut into 6 rows by 4 rows. Top each bar with miniature cookie. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:10.3, Glycemic Load:10.97, Inflammation Score:-4, Nutrition Score:5.4052174514079%

Nutrients (% of daily need)

Calories: 275.54kcal (13.78%), Fat: 13.65g (21%), Saturated Fat: 4.47g (27.93%), Carbohydrates: 35.9g (11.97%), Net Carbohydrates: 34.94g (12.71%), Sugar: 20.04g (22.26%), Cholesterol: 23.18mg (7.73%), Sodium: 188.71mg (8.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.47g (6.94%), Iron: 3.32mg (18.42%), Manganese: 0.23mg (11.72%), Selenium: 7.15µg (10.21%), Folate: 37.56µg (9.39%), Vitamin B1: 0.14mg (9.31%), Vitamin B2: 0.15mg (8.97%), Vitamin A: 400.89IU (8.02%), Vitamin B3: 1.28mg (6.41%), Vitamin K: 6.27µg (5.97%), Vitamin E: 0.89mg (5.93%), Phosphorus: 52.3mg (5.23%), Copper: 0.1mg (4.86%), Fiber: 0.95g (3.82%), Magnesium: 14.83mg (3.71%),

Potassium: 90.75mg (2.59%), Vitamin B5: 0.24mg (2.39%), Calcium: 23.59mg (2.36%), Zinc: 0.34mg (2.28%),
Vitamin B6: 0.02mg (1.21%), Vitamin B12: 0.06µg (1.01%)